Amendment to the Claims:

This listing will replace all prior versions, and listings, of the Claims in this application.

Listing of Claims:

Claims 1-3 (Canceled)

- 4. (Currently amended) A composition comprising:
- a microbiological culture media <u>broth</u> for producing a stabilized dihydrolipoie acid compound, the microbiological culture media <u>broth</u> including:
- at least one live stabilized dihydrolipoic acid-producing probiotic organism;

R-lipoic acid; and

at least one nutritive agent.

- 5. (Currently amended) The composition of claim 4, wherein the at least one live stabilized dihydrolipoic acid-producing probiotic organism is selected from the group consisting of Lactobacillus species, Bifidobacterium species, Enterococcus species, Streptococcus thermophilus, and combinations thereof.
- 6. (Currently amended) The composition of claim 5, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is a *Lactobacillus* species selected from the group consisting of *L. acidiophilus*, *L. paracasei*, *L. fermentum*, *L. rhamnosus*, *L. johnsonii*, *L. plantarum*, *L. reuteri*, *L. salivarius*, *L. brevis*, *L. bulgaricus*, *L. helveticus*, *L. grasseri*, *L. casei*, *L. lactis*, and combinations thereof.

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(Currently amended) The composition of claim 5, wherein the at least one
live stabilized dihydrolipoic acid-producing probiotic organism is a Bifidobacterium species
selected from the group consisting of B. bifidum, B. breve, B infantis, B. longum, B. lactis, and
combinations thereof.

- (Currently amended) The composition of claim 5, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is an *Enterococcus* species selected from the group consisting of *E. faecium*, *E. faecalis*, and combinations thereof.
- (Currently amended) The composition of claim 5, wherein the at least one live stabilized dihydrolipoic acid-producing probiotic organism is Streptococcus thermophilus.
- 10. (Currently amended) The composition of claim 4, comprising at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism selected from the group consisting of *Lactobacillus* species and at least one probiotic organism selected from the group consisting of *Bifidobacterium* species.
- (Previously presented) The composition of claim 4, wherein the nutritive agent is turmeric rhizome (curcuma longa).
- (Currently amended) The composition of claim 4, wherein the microbiological culture media <u>broth</u> comprises <u>a microbiological culture media including</u>:

about 40 composition weight percent of a paste, the paste including at least one live stabilized dihydroliopic acid-producing probiotic organism;

about 20 composition weight percent R-lipoic acid; and about 40 composition weight percent turmeric rhizome powder.

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 (Withdrawn – currently amended) A process for preparing a stabilized dihydrolipoic acid compound comprising:

dispersing the microbiological culture media of claim 4 in distilled water to form a-broth;

incubating the broth of claim 4 at a predetermined temperature for a select time period to induce probiotic activity;

> adding organic ethanol to halt the probiotic activity; and separating the stabilized dihydrolipoic acid from the broth.

- (Withdrawn) The process of claim 13, wherein the broth is incubated at a temperature of about 35°C to about 40°C.
- (Withdrawn) The process of claim 13, wherein the broth is incubated for a period of about 72 to about 168 hours.
- (Withdrawn currently amended) A process for naturally deriving a beneficial compound comprising:

preparing the microbiological culture <u>media broth</u> of Claim 4; incubating the <u>broth</u> microbiological culture to initiate probiotic activity; harvesting a waste byproduct of the probiotic activity; and separating the beneficial compound from the waste byproduct.

- (Withdrawn) The process of claim 16, wherein the beneficial compound is stabilized dihydrolipoic acid.
- 18. (Withdrawn currently amended) The process of claim 16, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is selected from the group consisting of Lactobacillus species, Bifidobacterium species, Enterococcus species, Streptococcus thermophilus, and combinations thereof.

 (Withdrawn) The process of claim 16, wherein the nutritive agent is turmeric rhizome (curcuma longa).

- 20. (<u>Currently amended</u>) The microbiological culture media <u>broth</u> of Claim 4 wherein the at least one <u>stabilized dihyrdolipoic acid-producing</u> probiotic organism is <u>eapable of producing produces a</u> stabilized dihydrolipoic acid compound for use in a medicament or a nutritional supplement.
 - 21. (Currently amended) A composition comprising:

a microbiological culture media <u>broth</u> for producing a stabilized dihydrolipoie acid compound including:

Bifobacterium longum;

Lactobacillus acidophilus;

Enterococcus faecium;

Streptococcus thermophilus;

R-lipoic acid; and

at least one nutritive agent.

- 22. (Currently amended) The composition of Claim 22, wherein the microbiological culture media <u>broth</u> further comprises B. breve, B. infantis, L. bulgaricus, L. casei, L. fermentum, L. helveticus and L. plantarum.
 - 23. (Canceled)

24. (New) A broth, comprising:

at least one live stabilized dihydrolipoic acid-producing probiotic organism selected from the group consisting of *Lactobacillus* species, *Bifidobacterium* species, *Enterococcus* species, *Streptococcus thermophilus*, and combinations thereof;

R-lipoic acid;

tumeric rhizome (curcuma longa); and

a stabilized dihydrolipoic acid compound produced by conversion of R-lipoic acid by the at least one probiotic organism during incubation.

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